

CODEX ALIMENTARIUS COMMISSION



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Organization of the
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World Health
Organization

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Agenda Item 5

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JOINT FAO/WHO FOOD STANDARDS PROGRAMME CODEX COMMITTEE ON PROCESSED FRUITS AND VEGETABLES

29th Session, working by correspondence

COMMENTS ON THE PROPOSED DRAFT STANDARD FOR MANGO CHUTNEY

(Comments submitted by Iran, Iraq, Malaysia, Thailand, United States of America and Collagen Casings Trade Association (CCTA))

BACKGROUND

This document compiles the comments on the proposed draft standard for mango chutney to at Step 3 of the Procedure, submitted through the Codex Online Commenting Systems (OCS). The comments are as shown in the Appendix.

The Online Commenting System (OCS) is an online tool that enables contact points to submit comments on draft texts in a standardised way thus providing more transparency and better management of comments on different Codex texts as requested through Circular Letters. Since its launching at CAC39 (2016), the OCS has been used for different Codex Committees.

EXPLANATORY NOTES ON THE APPENDIX

Structure of Comments

The Comments submitted have been presented in a table format, with each Table divided into the following two Columns as follows:

First Column – Provides the proposed changes made by contact points on the text, and is divided into general comments and comments specific to a paragraph.

Second Column – Provides its author and the rationale (explanation) of the comment. For general comments, only the author of the comment is included.

COMMENTS ON THE PROPOSED DRAFT STANDARD FOR CHILI SAUCE

General Comments	Members or observers
we agree with proposed draft and we have no comments.	Iraq
Determining Max level of edible is recommended to be : 3.5 g/100	Iran

Specific comments	Members or observers/Rational
1. SCOPE	
<u>This standard applies to Mango Chutney, as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking, if required. It does not apply to the product when indicated as being intended for further processing</u>	Thailand We would like to reiterate our previous comments that additional sentence using the following standardized text applying to Codex standards for processed fruits and vegetables is required for clarity. "This standard applies to Mango Chutney, as defined in Section 2 below and offered for direct consumption, including for catering purposes or for repacking, if required. It does not apply to the product when indicated as being intended for further processing."
2.1 Product Definition	
<u>prepared from substantially sound fruits both ripe and unripe, fresh, or and/or preserved mango, having reached appropriate maturity for processing. None of their essential characteristic elements are removed from them. They undergo operations such as sorting, trimming, washing, peeling, cutting, and otherwise treated to remove any blemishes, bruises, toppings, tailings, cores, pits(stone) etc.;</u>	Malaysia Malaysia proposes change to "and/or" as per 3.1.1 Basic ingredient.
3.1.2 Other optional Ingredients	
<u>3.1.2 Other optional Optional Ingredients</u>	Thailand To be consistent with other Codex standards for processed fruits and vegetables, the Title of this Section should be amended as follows: "3.1.2 Optional Ingredients"
<u>Sugars and /or foodstuffs with sweetening properties such as honey, jaggery, date syruphoney as defined in the Standards for Sugars (CXS 212-1999) and Honey (CXS 12-1981) respectively;</u>	Thailand To be consistent with other Codex standards for processed fruits and vegetables, subsection (a) should be amended as follows: a) Sugars and/or other foodstuffs with sweetening properties such as honey as defined in the Standards for Sugars (CXS 212-1999) and Honey (CXS 12-1981) respectively;"
<u>Sugars and /or foodstuffs with sweetening properties such as honey, jaggery, date syrup;; Codex Standard for Sugars (CODEX STAN 212-1999); Codex Standard for Honey (CODEX STAN 12-1981 Rev. 2001)</u>	USA Insert footnote to relevant Codex Standards for Sugar and Honey respectively
<u>Edible Salt; Salt as defined in the Standard for Food Grade Salt (CXS 150-1985);</u>	Thailand To be consistent with other Codex standards for processed fruits and vegetables,

	subsection (d) should be amended as follows: c) Salt as defined in the Standard for Food Grade Salt (CXS 150-1985);”
3.23 Minimum Content of <u>Mango Fruit Ingredients</u> Content	USA
The product shall contain not less than 40% <u>35%</u> m/m of mango fruit ingredient in the finished product.	Thailand Currently, Mango chutney in international trade may contain various kind of fruits and vegetables as an optional ingredients depending on consumer preference. Some fruits and vegetables have direct impact on the viscosity of product and resulting in the variation of mango content in the product. Taking into account in technological justification, we, therefore, reiterate our comment to change the minimum content of mango fruit ingredient from 40% to 35% In addition, Section 3.2 should be placed under the section on “Quality Criteria”
3.3 Minimum Percentage of Total Soluble Solids	Thailand We would like to reiterate our previous comments to delete this Section. Rationale: Total Soluble Solids(TSS) content strongly depends on basic ingredient and optional ingredient. However, the ingredients of Mango Chutney also include different kinds of other fruits and vegetables; therefore, it is not practical to standardize the value of TSS.
The total soluble solids content shall be not less than 50% m/m of the finished product.	Thailand See comment in Section 3.3.
3.4 Quality Criteria	Thailand We note that the provisions on defects and allowances specified under Sections 3.4.1 Colour, 3.4.2 Flavour, and 3.4.3 Consistency should be moved to Section 3.4.6 “Defects and Allowances” to avoid confusion. The examples of defects include discolouration due to oxidation, objectionable, and metallic or off-flavour or odour foreign. Consequently, Section 3.4.6 should be further reviewed. Also, the provisions on colour, flavor, and consistency should be revised as follows: “3.2.1 Colour, Flavour, Odour and Texture The product shall have normal colour, flavour and odour of mango chutney, and shall possess good consistency.” The additional provision for the definition of defects may necessary to be developed.
3.4.1 Colour: The product shall <u>possess a good, reasonably uniform</u> have a normal colour characteristic of mango chutney <u>and shall be reasonably free from discolouration due to oxidation or other causes.</u>	Thailand See comment in Section 3.4
3.4.1 Colour: The product shall possess a good, reasonably uniform have a normal colour characteristic of <u>unripe or ripe</u> mango <u>mango</u> chutney <u>used and shall be reasonably free from discolouration due to oxidation or other causes.</u>	USA
3.4.2 Flavour: The product shall <u>possess</u> have characteristic flavour and odour of mango chutney <u>and shall be reasonably free from objectionable, metallic or off-flavour or odour foreign to the product.</u>	Thailand See comment in Section 3.4
3.4.3 Consistency: The product shall possess good consistency and be reasonably free from fibrous matter. The fruit pieces shall possess a reasonably tender tissue.	Thailand See comment in Section 3.4

<p>[3.4.4 Ash: The total ash and ash insoluble in hydrochloric acid shall not exceed 5% m/m and 0.5% m/m respectively].</p>	<p>Thailand Thailand would like to reiterate our previous comment that we have not supported setting the level of Ash. We are of the view that in order to control the quality of product, the preventive measure should be applied rather than relied on finished product inspection. Also, Ash analysis could affect the cost of compliance.</p>
<p>[3.4.4 Ash: The total ash and ash insoluble in hydrochloric acid shall not exceed 5% m/m and 0.5% m/m respectively].</p>	<p>USA This is not needed as it is rarely used by industry.</p>
<p>3.4.5. pH: The pH must be below 4.6.2</p>	<p>Thailand We note that foods that are considered as acidic must have a pH level of 4.6 or lower, but in practice, this value is usually 4.2 or below for safety reason. Therefore, we would like to alter pH 4.6 to 4.2.</p>
<p>3.4.5. pH: The pH must shall be below 4.6.</p>	<p>Malaysia Malaysia is of the view this word should be change to "shall" to be consistent with other text.</p>
<p>3.4.5 6 Defects and Allowances: The number, size and presence of defects such as seed or particles thereof, peels, or any other extraneous matter shall not seriously affect the appearance or the eating quality of the product. The product shall be reasonably free from defects such as seed or particles thereof, peels, grit or any other extraneous matter.</p>	<p>Thailand This section should be reviewed, see comments on Section 3.4.</p>
<p>3.5 Classification of “Defectives”</p>	<p>Thailand This section need further consideration after finalize the provisions on Section 3.2 – Section 3.4 to avoid confusion.</p>
<p><u>A container that fails to meet one or more of the applicable quality requirements, or total solids requirements, as set out in Section 3.3. and 3.4, should be considered as a “defective”.</u></p>	<p>Malaysia Malaysia suggests to add "Section 3.3." to the text.</p>
<p><u>A container that fails to meet one or more of the applicable quality requirements, or total solids requirements, as set out in Section 3.4, should be considered as a “defective”.</u></p>	<p>CCTA</p>
<p>3.6 Lot Acceptance</p>	<p>Thailand This section need further consideration after finalize the provisions on Section 3.2 – Section 3.4 to avoid confusion.</p>
<p>4. FOOD ADDITIVES</p>	
<p><u>4.2 “Acidity regulators, antioxidant, antifoaming agents, colours, firming agents, preservatives and thickening agents used in accordance with Tables 1 and 2 of the General Standard of Food Additives (GSFA, CSX 192-1995) in food category 04.1.2.6 “Fruit-based spreads (e.g. chutney) excluding products of food category 04.1.2.5.” or listed in Table 3 of the GSFA are acceptable for use in foods conforming to this standard.”</u></p>	<p>Thailand We are of the view that there is no technological justification for the use of antifoaming agents and preservatives. Hence, we would like to remove the functional class of antifoaming agents and preservatives from this section. Also, Section 4.3 should be deleted.</p>
<p><u>4.3 Specific Food additive provisions for the product covered under this standard:</u></p>	<p>Thailand See comments in Section 4.2</p>

<u>4.3 Specific Food additive provisions for the product covered under this standard:</u>	Malaysia Malaysia notes in addition to GSFA additional additive there is necessary to explicit list food additives in commodity standard, appropriate should follow format in Codex Procedure Manual "INS Number, name of food additive, maximum level grouped by functional class".
<u>4.3 Specific Food additive provisions for the product covered under this standard:</u>	USA A general reference to the GSFA in Section 3.2 could replace this table.
7.1.1 Minimum Fill	
<u>Flexible-In case of flexible containers should be filled as full as commercially practicable.</u>	Thailand Subsection (a) should be amended as follows: "In case of flexible containers should be filled as full as commercially practicable."
7.1.2 Classification of "Defectives"	
<u>A container that fails to meet the requirement for minimum fill of Section 7.1.1 should be considered as a "defective".</u>	CCTA
8. LABELLING	
<u>(a) "Mango Chutney" or other names in accordance with the composition or</u>	Malaysia Malaysia proposes to add word "or" after the word "composition" for clarity.
<u>(c) If an added ingredient, as defined in Section 23.1.4.2 alters the flavour characteristic of the product, the name of the food shall be accompanied by the term "flavoured with X" or "X flavoured" as appropriate.</u>	Malaysia Malaysia notes "Section 2.1.1" should be referred to "Section 3.1.2"
<u>8.2 DECLARATION OF THE PERCENTAGE OF NATURAL TOTAL SOLUBLE SOLIDS (optional)</u>	Thailand Section 8.2 should be deleted as a consequence of our proposal to delete Section 3.3 Minimum Percentage of Total Soluble Solids.
<u>8.2 DECLARATION OF THE PERCENTAGE OF NATURAL TOTAL SOLUBLE SOLIDS (optional)</u>	Malaysia Malaysia appreciates if could give further information on the intention of declaration of "Natural Total Soluble Solids" and would like to seek clarification on the definition of "Natural Total Soluble Solids"
<u>The percentage of total soluble solids may be included on the label in either of the following manners:</u>	Thailand Section 8.2 should be deleted as a consequence of our proposal to delete Section 3.3 Minimum Percentage of Total Soluble Solids.
<u>The minimum percentage of natural total soluble solids (example: "Minimum Solids - 20%").</u>	Thailand Section 8.2 should be deleted as a consequence of our proposal to delete Section 3.3 Minimum Percentage of Total Soluble Solids.
<u>The minimum percentage of natural total soluble solids (example: "Minimum Solids - 20%)XX%").</u>	Malaysia Malaysia proposes no reference specific number included in example.
<u>A range within 2% of the natural total soluble solids (example: "Solids - 20% to 22%").</u>	Thailand Section 8.2 should be deleted as a consequence of our proposal to delete Section 3.3 Minimum Percentage of Total Soluble Solids.